



CHÂTEAU DU POUHEY

NATURELLEMENT SUD-OUEST

IGP Côtes de Gascogne Happy Time – Blanc Doux

Grapes variety

Gros Manseng
Petit Manseng

Terroir

The vines are planted on gently sloping clay-silt-gravel hillsides south-facing.

Productivity

55 hl/ha

Vinification

The grapes are harvested at optimum ripeness. Pneumatic pressing, cold storage for 8 to 10 days, settling and alcoholic fermentation with temperature control.

Maturing

Aged for 4 to 6 months in stainless steel vats, keeping tannin temperatures under control while preserving fruity aromas.

Dégustation

Beautiful gold colour. The nose is reminiscent of exotic fruit with hints of flowers. Fresh and is fresh, generous and aromatically complex. The finish is tangy.

Accords mets-vins

Serve between 6° and 9°. Enjoy as an aperitif or with light dishes.

Cellaring potential : To be drunk between 4 and 7 years.



For more informations, please contact us at :

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